

In the claims:

Claims 1-4 cancelled.

5. (new) A process for flavoring corn kernels, comprising the steps of introducing in a container water and sodium chloride to obtain a hypersaturated brine; introducing corn kernels into the hypersaturated brine accommodated in the container for swelling the corn kernels; keeping the corn kernels in the brine for until the corn kernels absorb the brine; taking the corn kernels that have absorbed the brine from the container and drying the corn kernels until they recover their original moisture level; incorporating food flavor during a step selected from the group consisting of the drying of the corn kernels and the swelling of the corn kernels; and subjecting the corn kernels to a surface coating with a fixing agent to prevent a loss from the grain kernels of the food flavor incorporated earlier during drying or swelling of the corn kernels.

6. (new) A process for flavoring corn kernels as defined in Claim 5, wherein said keeping the corn kernels in the brine includes keeping the corn kernels within a time between 8 and 20 hours at room temperature and under atmospheric pressure.

7. (new) A process for flavoring corn kernels as defined in Claim 5, wherein said drying includes drying by spreading the corn kernels on perforated trays and applying hot air for a time substantially 1-2 hours.

8. (new) A process for flavoring corn kernels as defined in Claim 5, further comprising subjecting a mixture of the water and the sodium chloride to a steering step to facilitate obtaining of the brine.

9. (new) A process for flavoring corn kernels as defined in Claim 5, wherein said keeping the corn in the brine includes keeping the corn in the brine under pressure.

10. (new) A process for flavoring corn kernels as define in Claim 5, wherein said keeping the corn in the brine includes keeping the corn in the brine at a temperature substantially higher than room temperature.

11. (new) A process of flavoring corn kernels as defined in Claim 5, wherein said keeping the corn in the brine includes keeping the corn in the brine under pressure and at a temperature substantially higher than room temperature.